

RESTAURANT « COTÉ JARDINS »

100% *Homemade*

Capucine's Toast 16 €

Made with sourdough bread, our toast comes with French fries & season salad.

THE FARM : Cow's cheese matured in walnut liqueur, bacon, potatoes and red onion

ARTABAN : roasted sardines, tapenade, tomatoes, parmesan

CALPRENÈDE : Scrambled eggs, peppers, red onion, potatoes, chorizo

THE MANOR : Homemade smoked salmon, lemon cream, cucumber, dill

L'ALLÉE DES CHARMES : Périgord black ham, local goat cheese breaded with walnut, tomato tartar.

THE GARDEN : eggplant, tofu, roasted peppers, tomatoes, olives

Starters

FOIE GRAS of manor with Monbazillac and fig chutney 11 €

MARROW BONES roasted with salt flower, toasted bread, lentil salad..... 8,5 €

HALF MELON with Monbazillac 9 €

HOMEMADE SMOKED SALMON, lemon cream, dill..... 9 €

TOAST & COMPAGNY 18 €

Toast of your choice
&
Iced tea / lemonade with Vanilla / glass of wine

Main course

FILET OF SEA BREAM, oil and tomato sauce, rice perfumed with Jasmin, seasoned vegetables18 €

MISTER PRIEST OMELET, Foie gras, mushroom, French fries, salad15 €

DUCK CONFIT, orange and pepper sauce, Sarlat potatoes 17 €

Grilled RIB STEAK, potatoes and seasoned vegetables 21 €

PÉRIGORD BURGER : handmade Bun, chopped French steak, mushroom cream, French fries, salad 18 €

PENNE PASTA WOK chicken, seasoned vegetables, soja sauce, lemongrass 15 €

GOURMET PLATE 19 €

Comes with healthy salad (quinoa, lentil, peas, tomatoes, garden herbs)

PÉRIGORD : Handmade Foie gras, duck confit, smoked magret, walnuts

SEA : Handmade smoked salmon, sea bream tartar with citrus, rillettes sardines

Children menu 8 €

Omelet, nugget's or chopped steak with French fries or vegetables
One ice cream scoop & a surprise

« TRADITION » ICE CREAM 7.5 €

WHITE LADY : Vanilla, Homemade Chocolate sauce, whipped cream

CHOCOLATE OR COFFEE « LIÉGEOIS » : Chocolate/Coffee, Vanilla, Homemade chocolate sauce/coffee, whipped cream

BANANA SPLIT : Banana fruit, Vanilla, Strawberry, chocolate, Homemade Chocolate sauce, whipped cream

« CREATION » ICE CREAM 8.5 €

EYRIGNAC LADY : Vanilla, Strawberry, Mirabelle, Homemade red fruit sauce, whipped cream

PATRICKS FAVORITE : Rhum Raisin, Nuts, Caramel with salt butter, Homemade Chocolate sauce, whipped cream

« GILLES SERMADIRAS » : Walnuts, Coconut, Vanilla Macadamia, Homemade Chocolate sauce, Walnuts, whipped cream

GARDENER FAVORITE : Lemon, Raspberry, blackberry, Homemade red fruits sauce, whipped cream

CHILDHOOD SWEETNESS : Vanilla Macadamia, Butter biscuit, Madeleine, Homemade Chocolate sauce, whipped cream

FLOWER POWER : Violette, Rose, Lavender, poppy syrup, whipped cream

FRUITS POWER: Strawberry Passion, Mango, Homemade red fruits sauce

Desserts 7 €

Plate of cheese

Chocolate mousse

Walnut cake with custard

Panna Cotta with Madagascar Vanilla, Homemade red fruit sauce

Lemon tart

Gourmet coffee or tea (Sup 2€)

MILK SHAKE

TRADITION :

Vanilla, Coffee, Chocolate or Strawberry.....5.9 €

CREATION :

Two flavor of your choice6.5 €

Handmade Ice Cream

Vanilla Bourbon of Madagascar, Black Chocolate, Espresso Coffee, Walnuts, Vanilla Macadamia, Rhum Raisin, Nuts, Caramel with butter Salt, Butter biscuit, Madeleine Lavender with Alpes honey, Violette, Rose.

SORBETS

Lemon from Sicily, Strawberry, Raspberry, Blackberry, Passion fruit, Mango, coconut, Mirabelle

1 Scoop2.5 €

2 Scoops 4.8 €

3 Scoops7 €